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Indonesian Halal Trip Report

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Report Highlights:

This report summarized the factors identified as important by Indonesian halal authorities within the United States under the Cochran Fellowship Program

Includes PSD Changes: No
Includes Trade Matrix: No
Annual Report
Jakarta [ID1]
[ID]

In a recent trip to U.S. Islamic Centers and plants, Indonesian officials involved with halal certification expressed that their understanding of US halal slaughtering practices had improved. These officials identified several critical areas of importance. The biggest concerns are blood draining and praying. FSIS requirements for the draining of blood are consistent with Indonesian halal requirements. Other critical areas involved the process for stunning and slaughtering, praying, storage and shipping, and the person responsible for praying and slaughtering.

Stunning

Indonesian Islamic authorities prefer that there would be no stunning. However, they recognize that this is done in some countries for the safety of employees and also for animal welfare. If stunning is done, it should not cause damage to the organs, kill the animal before slaughtering, or hurt or cause pain to the animal. The animal must be able to regain consciousness within 10 minutes. Stunning must immediately precede slaughter. In the case of poultry, the use of electrocution or gas is not allowed.

Slaughtering

One swipe of the blade should cut the esophagus, trachea, and three blood vessels, the jugular vein and the right and left arteri carotids. Blood flow must be maximized and anti-coagulation is prohibited.

Praying

If slaughter is manually done, then the prayers *Bismillahi Allahu Akbar* must be said for each cut. If slaughtering is done by rotating knife, then the slaughterer must pray facing the rotating knife and observing the mechanical cut to make sure cutting animal properly.

Slaughterer

The slaughter should be a good Muslim who practices Islamic requirements, over 16 year old of age, trained in Islamic laws and hygiene practices, have a good medical record, and be certified by a halal certifying body in the United States. The position should be permanent and his name should be included on the halal certificate.

Cold storage

It is important that halal and non-halal products be kept separated, by separate shelving, color coding, or with a sign indicating halal and non-halal shelves. Also to ensure that halal product is not mixed with non-halal product, Indonesia wants a barcode for traceability and the halal logo placed on the products before it enters storage. The storage room should not contain pork products.

Shipping and Transporting

Halal products can be transported with non-halal products, with the exception of pork. Shipping containers should be clean. A halal certificate and shipping manifest should be issued for each consignment.

There are two bodies that are involved with the halal approval process. The Indonesian Islamic Council, known as MUI, and the Directorate General of Livestock Services in the Ministry of Agriculture.

MUI is responsible for approving the Islamic certifying centers. As of today there are 8 approved centers in the United States (Please see the GAIN Report 2007 Indonesia FAIRS Country Report at: <http://www.fas.usda.gov/gainfiles/200708/146291902.pdf>). MUI has created an application to be used to approve new centers, but the remainder of the approval process is being discussed.

Before being approved to ship meat products to Indonesia, each slaughter house or processing plant must be approved for halalness by the following process:

- Potential exporters must fill out an application and submit it to the Directorate General of Livestock Services (DGLS) in the Ministry of Agriculture;
- DGLS officials review the submitted form and any supporting documentation;
- DGLS recommends an on-site review;
- The DGLS sends official request to the exporter through FAS office in Jakarta;
- An auditor team made of representatives from MUI and the DGLS then conduct an on-site review;
- The team recommends the plant be approved.

Before a plant is approved to ship a processed product meeting halal requirements, the following steps must take place:

- Potential exporters must fill out an application and submit it to MUI. The application form requests information on the halalness of raw materials, food additives, and production processes;
- Following a review of the application, an auditor team from MUI will conduct an on-site review;
- Following the on-site review, MUI will approve the plant for the products listed in the application.

For further information about obtaining an application from MUI or DGLS, please contact the FAS office in Jakarta.